



Manufactured Food Program Save the Date

Just a reminder that we have four upcoming training opportunities. To register, contact Jon Strauss at **(303) 692-3654** or Meagan Lewis at **(303) 692-3661**. See below for course descriptions.

Course Description:

- **Hazards and Allergens Training Class** - this course will go over the different biological, chemical and physical hazards that could contaminate your food, as well as the 8 major allergens and how to control them in your food manufacturing operation.
- **Current Good Manufacturing Practices Overview** - this course will go over the cGMP's as it relates to Colorado Wholesale Food Regulations and the State Manufactured Foods Program. The course material is intended for wholesalers and regulators alike.
- **Food Safety Modernization Act (FSMA) Readiness** - this segment is intended to provide a brief overview of FSMA and provide some helpful resources.

November 2, 2017

10:30 a.m. - 11:30 p.m. - FSMA Overview
and Resources
12:30 p.m. - 4:30 p.m. - cGMP Training
Columbine Meeting Room
San Juan Basin Public Health
281 Sawyer Dr.
Durango, CO 81303

December 6, 2017

9:00 a.m. - 1:00 p.m. - cGMP Training
Assessors Room
El Paso County Health Department
1675 W Garden of the Gods Rd
Colorado Springs, CO 80907

December 5, 2017

12:30 p.m. - 4:30 p.m. - cGMP Training
Conference Room A&B on the 3rd Floor
Pueblo County Health Department
101 W. 9th St.
Pueblo, CO 81003

Please keep in mind that space is limited and these trainings are **free**.

Colorado Department of Public Health and Environment - Manufactured Food Program 2017



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